



## MENU TYPE

|   |  |
|---|--|
| 1 | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.   |
| 2 | Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods. |
| 3 | Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.   |
| 4 | Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.  |
| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.  |

Longboards 12-18-19

# Floyd County Health Department Inspection Notes

| Code # | C/NC          | Comments                              |
|--------|---------------|---------------------------------------|
|        |               | PIC: Tony Shupe                       |
|        |               | CFH: — Missing                        |
|        |               | Health Policy Y - N Food Code: Y - N  |
|        |               | Email:                                |
| ✓ 118  | <del>NC</del> | CFH                                   |
| ✓ 347  | NC            | Hand towels in grill area             |
| ✓ 239  | NC            | Cover or protect                      |
| 431    | NC            | Clean floor around dish machine - Bar |
| ✓ 416  | NC            | dead flies - Barment - Clean storage  |
| ✓ "    | "             | / old fly strain near barment HVue    |

